

CLAIMS

1. A process for producing acidic gel foods of soybean protein, which comprises heating a 4-20% by weight solution of an acid-soluble soybean protein in water or a mixture of water and alcohol with pH 3.0-4.5 as it is or after
5 subjecting said solution to any one or more of (A) adjustment of said solution to pH 3.0-4.5, (B) addition of an acid having two or more acid groups in one molecule or a salt thereof, (C) addition of a salt of an acid other than
10 the acid used in (B), and (D) addition of an anionic polymer.
2. The process for producing acidic gel foods of soybean protein according to claim 1, wherein the acid-soluble
15 soybean protein has a solubility of 90% or more at pH 4.5 or lower.
3. The process for producing acidic gel foods of soybean protein according to claim 1, wherein the amount of the
20 acid or a salt thereof added in (B) is 0.1-10 mM.
4. The process for producing acidic gel foods of soybean protein according to claim 1, wherein the amount of the salt added in (C) is 5-200 mM.

5. The process for producing acidic gel foods of soybean protein according to claim 1, wherein the amount added of the anionic polymer is 2-30% by weight of the amount of the protein.

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6. The process for producing acidic gel foods of soybean protein according to claim 1, wherein the heating is carried out at 60°C or more for 10 minutes or more.

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7. Acidic gel foods which are obtained by the process according to any one of claims 1 to 6.